

ARDENERS TIONAL

gi.org)

e to Learn...

Want to try your hand at canning but think it's too complicated? It's really not, and the best way to learn is to jump right in and start. That's what I did, and now I am really enjoying it.

For beginners, I recommend starting with water bath canning. This method is nothing more than a way of preserving food in boiling water (212 degrees) in a large pot made of aluminum or porcelain-covered steel. While the jars are boiling the process kills micro-organisms and forces air out. The cooling process creates a vacuum seal. Read more...

http://www.missladybugsgarden.com/4/post/2011/12/lets-start-canning.html [1]

Image (optional):

Free tags:

Canning [2]

beginners [3]

Preserving [4]

Image credit (optional):

source [5]

Topics:

food preservation [6]

Group content visibility:

Use group defaults

Promoted text:

Canning for Beginners

Source URL: http://kgi.org/blog/miss-lady-bug/canning-beginners-its-simple-learn

Links:

- [1] http://www.missladybugsgarden.com/4/post/2011/12/lets-start-canning.html
- [2] http://kgi.org/free-tags/canning
- [3] http://kgi.org/free-tags/beginners
- [4] http://kgi.org/free-tags/preserving
- [5] http://www.missladybugsgarden.com
- [6] http://kgi.org/topics/food-preservation